

# Stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **17.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC  |
|-------|-----------------------------------|---------------|-------|------|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.9%)  | 81 %  | 4    |
| Grain | Płatki pszeniczne                 | 1 kg (19.2%)  | 60 %  | 3    |
| Grain | Strzegom Barwiący                 | 0.2 kg (3.8%) | 68 %  | 1300 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 30 g   | 60 min | 3.4 %      |